



THE LANGHAM
Hong Kong

PRESS RELEASE

Relish a Refreshing Summer at The Langham, Hong Kong

(Hong Kong – June 2009) With summer time just around the corner, The Langham, Hong Kong is preparing a variety of refreshing and flavourful cuisines to tantalise your taste buds and excite your senses!

The Bostonian: A Taste of the Nature

From 1 July to 31 August, Executive Chef Mark Bannon will present a special summer menu, featuring naturally grown organic ingredients to give you a taste of nature. Fresh organic vegetables locally sourced from organic farms, with a choice of organic Romaine, butter, lollo rosso, endive and frisce lettuces, as well as cucumbers, cherry tomatoes and baby spinach, will now be served at the salad bar, offering a healthy start to your meal.

One organic main dish, including beef short rib, rack of lamb and sea bass will be highlighted daily at our semi-buffet lunch. Save your appetite for an enticing array of organic treats, including the organic Irish salmon, Australian beef cheek and veal chop at dinner time!

T'ang Court: Seasonal Taste of Cantonese Cuisine

Winter melon is believed to have cooling effects in Chinese cuisine. Chef Siu Hin Chi, Executive Chef – Chinese, has tailor-made four winter melon dishes to help you combat the summer heat! Health-conscious diners will love the double boiled winter melon soup which originated from the imperial banquets of the Qing Dynasty. A special highlight is the *double boiled sliced lobster, conpoy, sliced frog, duck and crab meat soup in winter melon*, in which Chef Siu re-creates the superior quality of this imperial dish with the freshest seafood and most exquisite ingredients!

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Chef Siu also features seasonal fruits, including lychee, honey dew melon and mango, in July's special menu. The juicy and sweet taste of these delicately-flavoured fruits will provide relief from the scorching heat and freshen your palate.

Main St. Deli: Fresh Salads for Summer

Summer is the best time for salads as most fruits and vegetables are at the peak of their season. From July, Main St. Deli will kick off a new salad menu to add an extra exotic flavour to this summer. Our chefs are combining fresh ingredients with various light and fresh salad dressings, creating a surprising twist to the traditional salad recipes. Special recommendations are *Ginger lime drenched king prawns salad with fresh vegetables, crispy foccacia croutons and lime soya dressing, smoked duck breast salad with Dijon dressing, grilled sea scallops and squid salad, pan-fried salmon Cobb salad, grilled turkey and potato salad and Cajun crusted sirloin with avocado ranch dressing.*

Stay cool this summer with our new salad menu!



At The Bostonian:
Salt and pepper cured Irish organic salmon with young shiso and lemon vinaigrette



At The Bostonian:
Organic Australian stone grilled veal chop with morel mushrooms, potato maxim and braised lettuce

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At Tang Court:
Double boiled sliced lobster, conpoy, sliced frog, duck and crab meat soup in winter melon



At Tang Court:
Sautéed scallops with lychee and honey dew melon in taro nest



At Main St. Deli:
Ginger lime drenched king prawns on bed of arugula, shredded carrot, celery and radish with focaccia croutons and lime soya dressing



At Main St. Deli:
Cajun crusted Sirloin mixed leaves with Jack cheese, black eyed peas, cherry tomatoes and red peppers served with avocado ranch dressing

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